

Dinner

Starters

HAND BREADED BUTTERMILK CHICKEN TENDERS (3) | \$10

Buttermilk Marinated, Coated with Seasoned Flour & Fried Golden Brown.
Tossed in Our Spicy Buffalo Sauce or BBQ Sauce, Served with Celery & Carrots.
Choice of Ranch or Bleu Cheese Dressing.

HAND CRAFTED MEATBALLS | \$8

Italian Meatballs Baked with Mozzarella Cheese, Marinara, Parmesan Cheese.

JUMBO SHRIMP COCKTAIL (4) | \$12

Cocktail Sauce & Lemon.

EDAMAME | \$5

Served Plain or Tossed in Soy Glaze.

BACON WRAPPED SEA SCALLOP MARTINI (5) | \$12

Bacon Wrapped Sea Scallops Tossed in Mae Ploy Chili Sauce.

Soups

SOUP DU JOUR | Cup \$4 / Bowl \$6

NAVY BEAN | Cup \$4 / Bowl \$6

SHE CRAB | Cup \$6 / Bowl \$8

CHILLED PEACHES AND CREAM | Cup \$4 / Bowl \$6

Salads

CLASSIC CAESAR | \$7

Crisp Romaine Lettuce, Parmesan Cheese, Croutons, Cherry Tomatoes & Classic Caesar Dressing.

SUMMER SALAD | \$8

Chopped Iceberg and Romaine Lettuce. Sliced Strawberries, Carrots, Cucumbers, Red Onions, Cherry Tomatoes, Topped with Fried Onion Strings & Choice of Dressing.

MIXED GREENS SALAD | \$5

Seasonal Greens, Cucumber, Tomato, Carrot, Red Onion & Choice of Dressing.

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Entrée Salads

PECAN CHICKEN SALAD | \$6 / \$10

Mixed Greens, Grilled Chicken, Candied Pecans, Fresh Berries, Egg, & Cherry Tomatoes.
Served with choice of dressing.

KICKED-UP CAESAR SALAD | \$14

Choice of 4oz Beef Tenderloin, 3 Grilled Shrimp or 4oz Seared Salmon on Romaine Lettuce Caesar Dressing and Grilled Bread.

DRESSINGS:

Ranch, Black Peppercorn Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, French, Poppy Seed, Light Italian Dressing, 1,000 Island, and Oil & Vinegar.

Sandwiches

CARNEGIE DELI REUBEN SANDWICH | \$8 HALF / \$10 FULL

Corned Beef, Sauerkraut, Swiss Cheese and 1,000 Island Dressing on Marble Rye Bread.
Your choice of side.

BURGER OF THE WEEK | \$12

See Server for details.
Your choice of side.

PINNACLE BURGER | \$7 / \$12

100% Certified Angus Beef Served with Leaf Lettuce, Tomato, Pickle & Red Onion on a Sesame Bun.
Choice of Cheese: American, Swiss, Cheddar, Bleu Cheese, Pepper Jack or Provolone.
Choice of 5 oz. or 10 oz. patty.
Your choice of side.

BLACKENED CHICKEN PIMENTO CHEESE SANDWICH | \$12

Blackened Chicken Breast, Pimento Cheese, Applewood Smoked Bacon, Lettuce and Tomato.
Served on Toasted Bread of your choice with a side of Honey Chipotle Mayo.
Your choice of side.

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Pastas

ALL PASTAS SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD.

CHICKEN PARMESAN | \$20

Breaded and Fried Chicken Breast.

Topped and Baked with Marinara, Parmesan and Fresh Mozzarella.

Choice of Pasta: Spaghetti, Penne, Angel Hair.

SPAGHETTI WITH HAND CRAFTED MEATBALLS | \$16

Italian Meatballs, Marinara and Parmesan Cheese.

CHICKEN STIR FRY | \$18 ADD 3 JUMBO SHRIMP \$27

Chicken Breast, Bell Peppers, Onions, Broccoli, Cashews, Water Chestnuts and Noodles.
Tossed in Ponzu Sauce.

Entrees

ALL ENTREES BELOW INCLUDE HOUSE SALAD OR CAESAR SALAD & ONE SIDE ITEM.

(May substitute salad for an additional side item)

CEDAR PLANK SCOTTISH SALMON | \$24

Oven Roasted Scottish Salmon with Meyer Lemon Beurre Blanc.

BROILED COLD WATER LOBSTER TAIL | \$28

Served with Lemon Butter Sauce.

BACON WRAPPED FILET OF BEEF TENDERLOIN | 6oz \$24 / 8oz \$28

Topped with a Mushroom Demi-Glace.

12 OZ NEW YORK STRIP | \$28

Chop-House Butter.

CHICKEN CORDON BLEU | \$20

Topped with Ham, Swiss Cheese and a Dijon Cream Sauce.

Sides

Baked Potato, Baked Sweet Potato, Whipped Yukon Gold Potatoes,
French Fries, Waffle Fries, Sweet Potato Fries, Truffle Risotto, Buttered Broccoli,
Asparagus, Green Beans, Brussel Sprouts, Onion Rings or Kettle Chips.

Dinner

Chef's Creations

Includes House Salad or Caesar Salad

(No substitutions please. All dishes are Chef Inspired)

OPEN FACE STEAK SANDWICH

(2) 2.5 OZ BEEF TENDERLOIN MEDALLIONS.

FRIED GREEN TOMATOES, PICKLED RED ONIONS, BEARNAISE SAUCE.

\$20

BLACKENED RED SNAPPER

CAULIFLOWER RISOTTO, ROASTED BABY CARROTS.

\$34

CHEF'S STEAKHOUSE CUT

MARKET PRICE.

CHEF'S INSPIRED CATCH OF THE DAY

MARKET PRICE.